

# traditional dinner

## appetizers

### cold

**seaweed salad** - 8

mixed green seaweed marinated in a tangy sesame sauce

**N tuna tartar\*** - 18

sashimi grade tuna chopped and mixed with pine nuts, served over a sweet miso sauce and garnished with caviar

**N sashimi roll\*** - 14

tuna, salmon and crab wrapped in a thin slice of cucumber and served with a ponzu sauce

**avocado salad** - 11

sliced avocado served over a spring mix salad with ponzu dressing

.....add **sesame tuna\*** - 8

**sesame tuna\*** - 17

seared tuna with black sesame, served with a chipotle miso sauce

### hot

**japanese sticky ribs** - 14

half a rack of brown sugar rubbed baby back ribs, served with a house made dark soy glaze

**N crab egg roll** - 9

crab, cream cheese and asparagus lightly deep fried and served with nagoya's secret sauce

**beef negimaki** - 11

thin slices of beef rolled with scallions inside and grilled in our own teriyaki sauce

**rock shrimp** - 13

shrimp tempura tossed with a house made creamy spicy sauce, served over a bed of greens

**N nagoya roll** - 13

smoked salmon, cream cheese & crab baked with nagoya aioli sauce

**shrimp tempura** - 14

shrimp and vegetables dipped in tempura batter and lightly fried

**edamame** - 8

steamed soybeans served in their pods and lightly salted

**spicy edamame** - 8

steamed soybeans served in their pods and lightly seasoned with a salt, ground mustard and spicy red pepper blend

**gyoza** - 9

japanese pork dumplings with a spicy dipping sauce

**combination platter for two** - 18

teriyaki style beef and chicken skewers, shrimp tempura and gyoza

**crispy calamari** - 13

lightly battered and fried served with aioli sauce



### Nagoya Yummy Yummy Sauce | Ginger Sauce | Ginger Salad Dressing

Additional sauce and dressing is available for purchase

\$.75 – single serving

\$9.00 - 16 oz (carryout only)

\$16.00 - 32 oz (carryout only)

Our sauces are all natural and made daily. No preservatives are added.

## specialty entrees

All Specialty Entrees are served with Miso Soup and House Salad with Nagoya's own Ginger Dressing.

**grilled chilean sea bass\*** - 29

miso glaze with grilled asparagus

**tuna toyama\*** - 25

yuzu-wasabi-soy seared tuna with freshly sliced cucumber and avocado

**jumbo lobster tail batayaki** - 36

with macadamia nuts served over japanese clear noodles

**N chicken batayaki** - 25

cream cheese, carrot, spinach and asparagus rolled inside boneless chicken and lightly fried

**N surf and turf\*** - 38

6 oz. filet mignon served with lobster batayaki, macadamia nuts, japanese clear noodles and seasonal grilled asparagus

**N filet mignon\*** - 32

topped with shitake mushrooms and sweet potato in a teriyaki sauce, served with asparagus

**happy sumo\*** - 36

18 oz. bone-in ribeye, served with wasabi mashed potatoes and seasonal vegetables, topped with onion tangles

**nabeyaki udon** - 24

tender udon noodles served in a savory dashi & bone broth soup, topped with chicken, carrots, fish cake, mushrooms and baby bok choy, served with 2 shrimp tempura

**black cod** - 28

seasoned with togarashi and topped with a garlic, ginger glaze; served with simmered baby bok choy and a wild mushroom mix

## teriyaki dinners

All Teriyaki Dinners include Miso Soup, House Salad, Fresh Seasonal Vegetables and Steamed Rice. Fried Rice in place of Steamed Rice – 3.50.

**steak teriyaki\*** - 27**shrimp teriyaki** - 26**chicken teriyaki** - 24**tuna teriyaki\*** - 25**salmon teriyaki\*** - 28**swordfish teriyaki** - 32**scallop teriyaki** - 36**seafood combo teriyaki\*** - 38

includes salmon, scallops and shrimp

## from the sushi bar

All sushi combinations include miso soup and house salad and sushi is selected by the chef.

**sushi combo a\*** - 28

8 pieces nigiri and california roll

**sashimi combo a\*** - 42

15 pieces sashimi

**chirashi\*** - 35

assorted sashimi on a bowl of sushi rice

**sushi boat\*** - 100 or 150

chef's choice of nigiri, sashimi and special rolls

**sushi combo b\*** - 46

16 pieces nigiri, california roll and spicy tuna roll

**sashimi combo b\*** - 68

30 pieces sashimi

**sushi & sashimi combo\*** - 68

8 pieces nigiri, 15 pieces sashimi, california roll and spicy tuna roll

## for the kids

12 years of age and under. Fried rice in place of steamed rice - 3.50

**hibachi chicken, jr.** - 12**hibachi shrimp, jr.** - 13**hibachi steak, jr.** - 14**chicken fingers & fries** - 10**hibachi salmon, jr.** - 14

## dessert

Proudly serving Brown Dog Gelato

**green tea gelato** - 6**dark chocolate gelato** - 6

All sushi is hand made to order, therefore we cannot guarantee simultaneous sushi and kitchen orders. Your patience is appreciated.

\*Items may be prepared undercooked or raw.

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**N Nagoya signature dish**